SMOKY MOUNTAIN SERIES™

Great Outdoors®

Assembly and Owner's Manual

Model 3600G Gas Smoker

Model 3600G Shown

INCLUDED! INSTRUCTIONAL VIDEO

Hosted by Champion Barbecuer **Lloyd Davenport**

DESIGN CERTIFIED®

ASSEMBLER / INSTALLER:
Leave these instructions with the consumer.

CONSUMER / USER:
Read all of these instructions and keep them in a safe place for future reference.

FOR YOUR SAFETY

If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open door.
4. If odor continues, immediately call your gas supplier or your fire department.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (176.5°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING

1. Do not store spare LP cylinder within 10 feet (3.05 m) of this appliance.
2. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
3. When cooking with oil/grease, do not allow the oil/grease to get hotter than 350°F (176.5°C).
4. Do not leave oil/grease unattended.

Statement of Commitment

Congratulations and thank you for your purchase of your new Great Outdoors smoker. We are pleased that you have recognized the value of the design, function, and quality of components used in this product. We believe it is among the finest on the market. If or for any reason we have failed to meet you're expectations, please allow us the opportunity to make it right by calling us toll-free:

1-800-668-5323

between the hours of 8:00 a.m. and 5:00 p.m. Eastern Standard time, Monday through Friday.

We want you to be completely satisfied with your purchase

CFM Corporation
2695 Meadowvale Boulevard
Mississauga, Ontario L5N 8A3 Canada

Service Note: If you are experiencing difficulties or are dissatisfied with your purchase, please contact CFM at the telephone number listed above prior to returning your grill to the store.

For more information about our growing family of grills, smokers, fireplaces, stoves and outdoor products, please visit our website at:

www.cfmcorp.com

READ ALL INSTRUCTIONS AND WARNINGS!

YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS PERSONAL INJURY OR PROPERTY DAMAGE.

⚠ WARNING

- ⚠ DO NOT use this smoker in a manner other than its intended purpose. It is NOT intended for commercial use. It is NOT intended to be installed or used in or on a recreational vehicle and/or boats. The smoker is not to be used as a heater.
- ⚠ Keep a fire extinguisher accessible at all times.
- ⚠ The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly assemble or safely operate the smoker.
- ⚠ This smoker is for outdoor use only, in a well-ventilated area. DO NOT operate the smoker indoors, in a garage, or in any other enclosed area or under overhead construction.
- ⚠ Use caution when assembling and operating the smoker to avoid cuts and scrapes from rough or sharp edges.
- ⚠ Use caution when lifting and moving the smoker to avoid strains or back injury. 2 people are recommended to lift or move the smoker. DO NOT move the smoker while it is in use.
- ⚠ DO NOT operate the smoker near or under flammable or combustible materials such as decks, porches, or carports. A minimum clearance range of 36 inches is recommended. DO NOT operate the smoker under overhead construction.
- ⚠ Operate the smoker only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the smoker on flammable material such as carpet or a wood deck.
- ⚠ DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present.
- ⚠ DO NOT store or operate this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- ⚠ DO NOT leave the smoker unattended while in use. Operate the smoker with close supervision.
- ⚠ DO NOT allow anyone to conduct activities around the smoker during or following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- ⚠ DO NOT leave hot ashes unattended until the smoker cools completely.
- ⚠ DO NOT move the smoker while it is in use. Allow the smoker to cool completely before moving or storing.
- ⚠ This smoker becomes extremely hot - allow the smoker to cool completely before handling. If you must handle the smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components.
- ⚠ NEVER use gasoline or other highly volatile fluids as a starter. They can explode.
- ⚠ The water bowl and wood chip box should not be moved while the smoker is operating or until the smoker has cooled sufficiently. These contain hot ashes and liquids that may cause serious injury. If you must move these components, ALWAYS wear protective oven mitts or heat resistant gloves.
- ⚠ Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
- ⚠ If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a noncombustible container.
- ⚠ DO NOT obstruct the flow of combustion air and/or ventilation air for the smoker.

continued...

⚠ WARNING

⚠ Use caution when opening the door of the smoker while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation.

⚠ DO NOT wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. ALWAYS wear fully-covering shoes while operating the smoker.

⚠ Allow the smoker and its components to cool completely before conducting any routine cleaning or maintenance.

⚠ NEVER use glassware, plastic, or ceramic cookware on or in your smoker.

⚠ NEVER operate the smoker without water in the water bowl. NEVER allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating.

⚠ When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating. Adding wood while operating may splash hot water and cause serious injury.

⚠ Use of accessories not intended for this smoker is not recommended and may lead to injury or property damage.

⚠ An LP cylinder not connected for use should not be stored in the vicinity of the smoker or any other appliance. DO NOT store spare LP cylinders within 10 feet of the smoker. LP cylinders must be stored outdoors, out of reach of children. DO NOT store LP cylinders in a building, garage, or any other enclosed area.

⚠ DO NOT store LP gas cylinders inside or on top of the smoker. Improper storage of cylinders could lead to explosion, fire, and/or personal injury. Cylinders are to be stored outdoors, out of reach of children and must not be stored in a building, garage, or any other enclosed area.

⚠ While the smoker is not in use, the gas must be turned off at the supply cylinder.

⚠ LP gasses are heavier than air, tend to pool and collect in low-lying areas, are easily ignited and are highly flammable. Proper care and caution should be employed when dealing with any such fuels.

⚠ The smoker should be shut off and all supply valves (on piping or on fuel cylinders) should be closed in the event that the odor of unburned gas is detected. Do not attempt to use the unit until any gas leaks are fixed and/or the source of the unburned gas odor is accounted for.

⚠ Do not use the smoker if the burner fails to light or fails to remain lit. Under such conditions, gas should be shut off and fuel cylinders should be disconnected.

⚠ Use under high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. If repositioning the unit does not improve operation under such wind conditions, the unit should be shut off.

⚠ All installations are to conform to local codes. In the absence of local codes, installation should conform to the *National Fuel Gas Code*, ANSI Z223.1/NFPA 54.

⚠ **The smoker should be installed with the hose regulator assembly extended at full length of hose directly (24" maximum) away from the burner. When so configured, placement results in maximum tank to smoker distance. When the smoker is operated, the hose/regulator and gas tank should be on a line perpendicular to wind direction. Placing tank closer than 24" to the smoker can overheat the tank and cause release of propane through relief openings and can result in tank fire or explosion.**

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.

SAVE THESE INSTRUCTIONS

Assembly Step 1 - Identifying the parts

Check your package contents for these parts. If you are missing any parts, or if any parts are damaged, please call our toll-free customer service line to order parts.
DO NOT RETURN YOUR SMOKER TO THE RETAILER - CALL US FIRST!
1.800.668.5323 Monday to Friday 9:00am to 5:00pm Eastern Standard Time

Hardware Bags:

(A1) 1/4-20 x 3/8" Bolts (3)
1/4-20 Nuts (3)
part no: AZ001131

(A) 1/4-20 x 5/8" Bolts (16)
part no: AZ001132

(B) 10-24 x 5/8" Bolts (3)
10-24 Nuts (3)
10-24 Lock Washers (3)
part no: AZ001133

(C) 5/16-18 x 3/4" Bolts (8)
5/16-18 Nuts (8)
5/16 Lock Washers (8)
part no: AZ001134

(D) 1/4-20 x 3/8" Bolts (2)
Handle Mounting Plate (1)
(Door Handle)
part no: AZ001135

(E) Heat Indicator with 3/8-16 Nut (1)
part no: AZ001113

(F) HVR S-Hook (1) AZ001129
Zip Tie (1) AZ001128

Instructional Video AZ001116

Damper Plate (3) AZ001108

Cooking Grid (4) AZ001107

Cabinet Assembly AZ001102

Water Bowl (1) AZ00 1111

Door Panel (1)

Wood Chip Box Lid (1) AZ001125

Carry Handle (2) AZ001109

Wood Chip Box (1) AZ001124

Wood Chip Box Stand (1) AZ001126

Burner Chamber Assembly AZ001120

Leg (4) AZ001103

Ignitor Knob (1) AZ001119

Control Knob (1) AZ000704

Control Panel Assembly

NOTE: One leg contains a hole (AZ001104)

Door Handle (1) AZ001110

Heat Indicator (1) AZ001113

LP tank and flavoring hardwood not included.

Identifying the parts - Continued

Check your package contents for these parts. If you are missing any parts, or if any parts are damaged, please call our toll-free customer service line to order parts.
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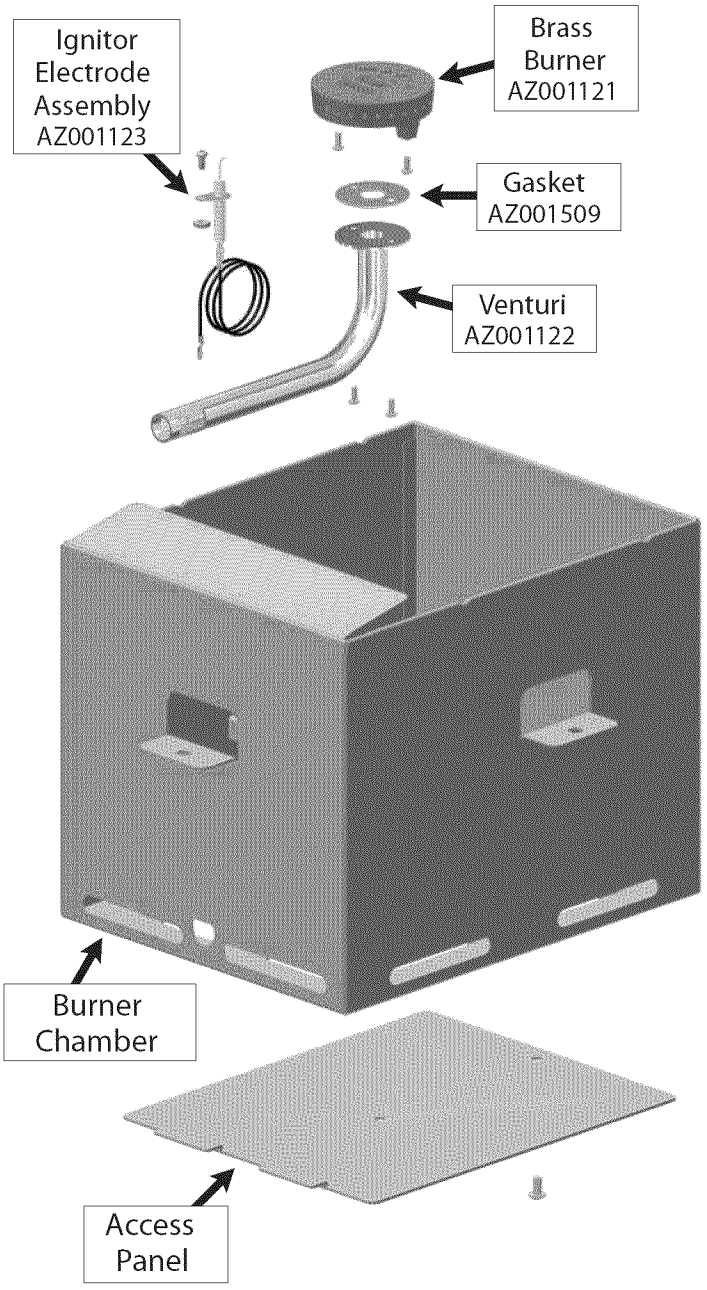
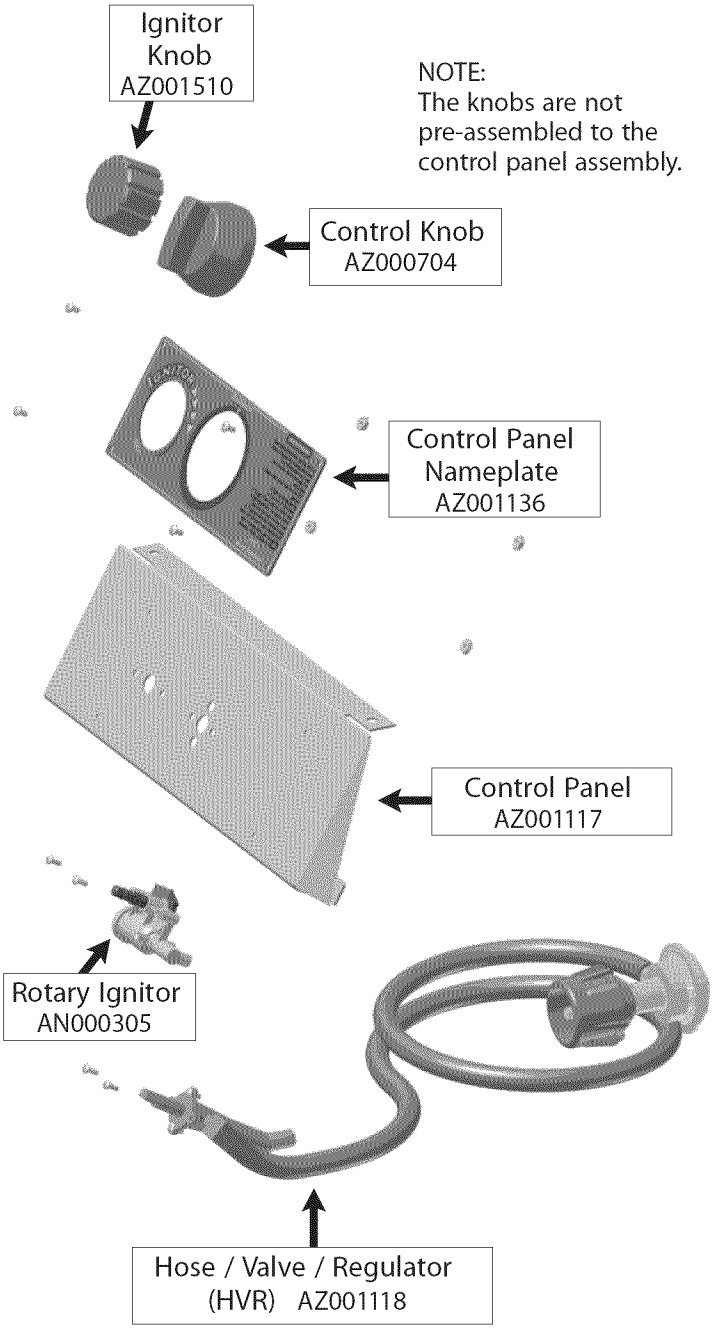
Burner Chamber Assembly
AZ001120

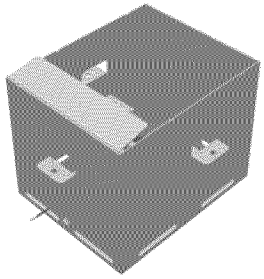


Gas Control Panel Assembly
AZ001137

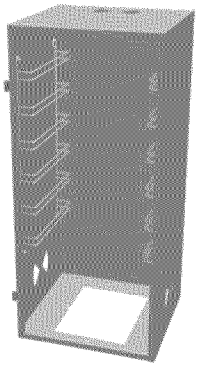

Ignitor Knob AZ001510
NOTE:
The knobs are not pre-assembled to the control panel assembly.
Control Knob AZ000704
Control Panel Nameplate AZ001136
Control Panel AZ001117
Rotary Ignitor AN000305
Hose / Valve / Regulator (HVR) AZ001118

Assembly Step 2

Locate these parts:



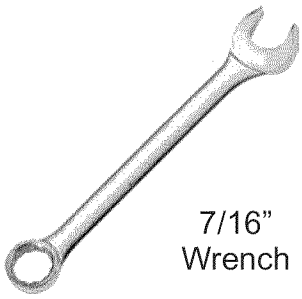
Burner Chamber Assembly



Cabinet Assembly

Tools needed:

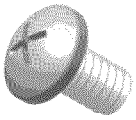
Phillips Head Screwdriver



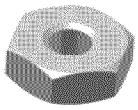
7/16" Wrench

Hardware:

HARDWARE BAG A1

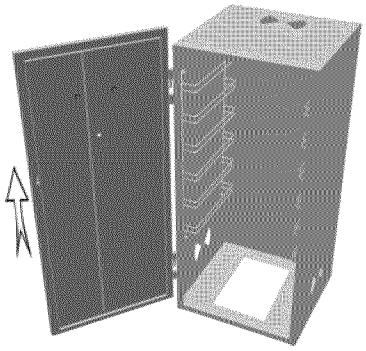


1/4-20 x 3/8" Bolts
3 Required



1/4-20 Nuts
3 Required

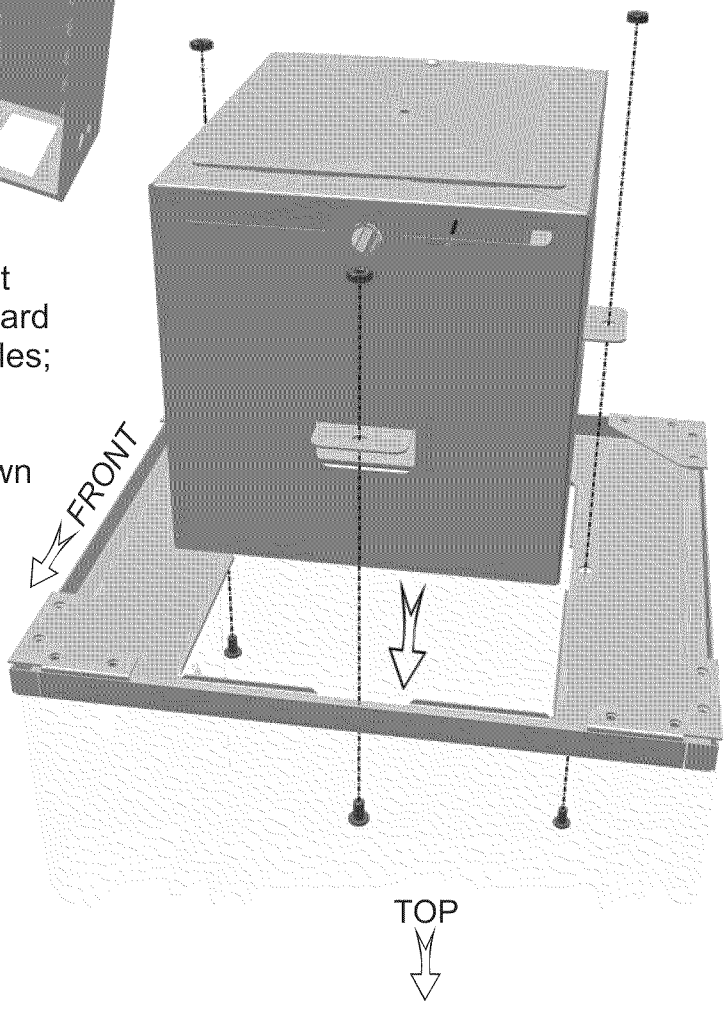
1. With the cabinet in the upright position, begin by removing the door panel from the cabinet assembly by lifting it from the hinges. Set the door panel aside. This will make assembly much easier.



2. Set the cabinet assembly top side down. To prevent scratching or damaging your smoker, set the cabinet on a padded surface such as cardboard or carpet. The top of the cabinet has the vent holes; the bottom has mounting holes for the legs.

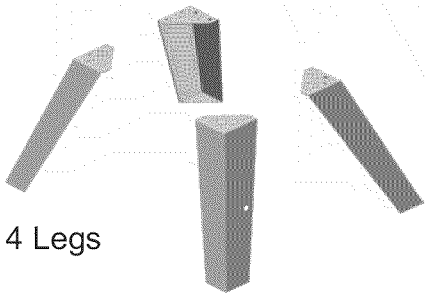
3. Insert the Burner Chamber Assembly upside down through the bottom of the Cabinet as shown. Be sure the front mounting tab and venturi tube opening is facing the front of the cabinet.

4. Line up the bolt holes and insert the bolts from the inside of the Cabinet as shown. Loosely thread on the nuts to hold the assembly in place. At this time, DO NOT tighten the bolts completely.



Assembly Step 3

Locate these parts:



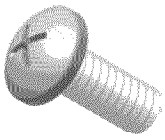
4 Legs

Tools needed:

Phillips Head Screwdriver

Hardware:

HARDWARE BAG (A)



1/4-20 x 5/8" Bolts
14 Required

NOTE: Hardware Bag A includes 16 bolts - you will need 14 bolts for this step. The 2 remaining bolts will be used in the next step.

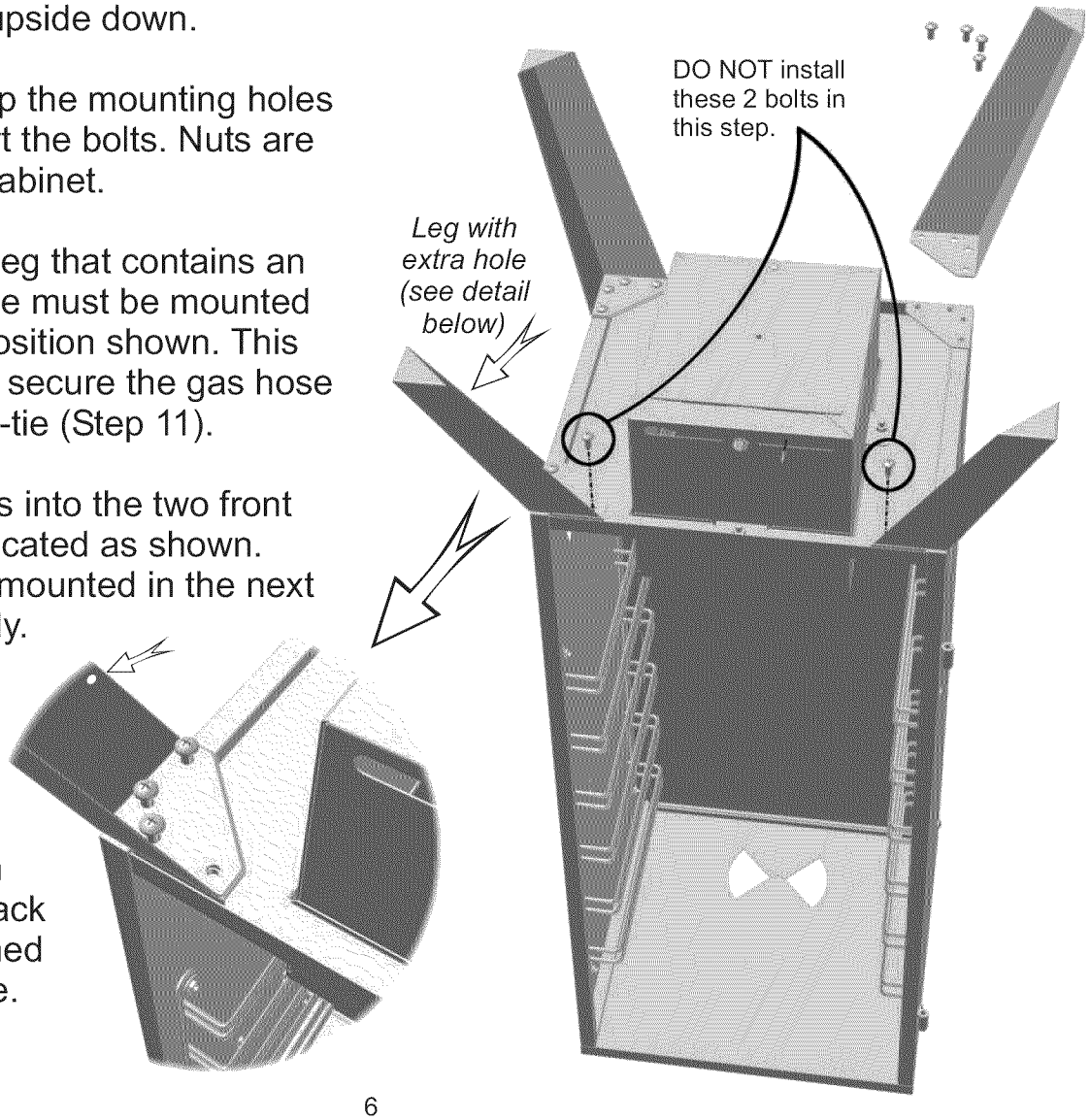
1. Leave the cabinet upside down.

2. For each leg, line up the mounting holes as shown and insert the bolts. Nuts are pre-welded to the cabinet.

   IMPORTANT: The leg that contains an extra hole on its side must be mounted at the front in the position shown. This hole will be used to secure the gas hose to the leg with a zip-tie (Step 11).

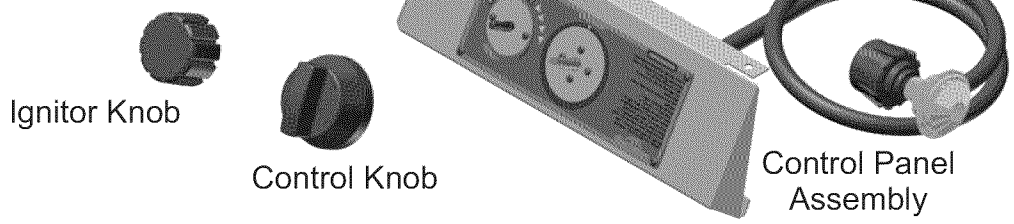
3. DO NOT insert bolts into the two front mounting holes indicated as shown. These bolts will be mounted in the next step of the assembly.

4. DO NOT tighten the bolts for the front legs. Leave them loose enough so that the legs can move easily. The back legs may be tightened securely at this time.



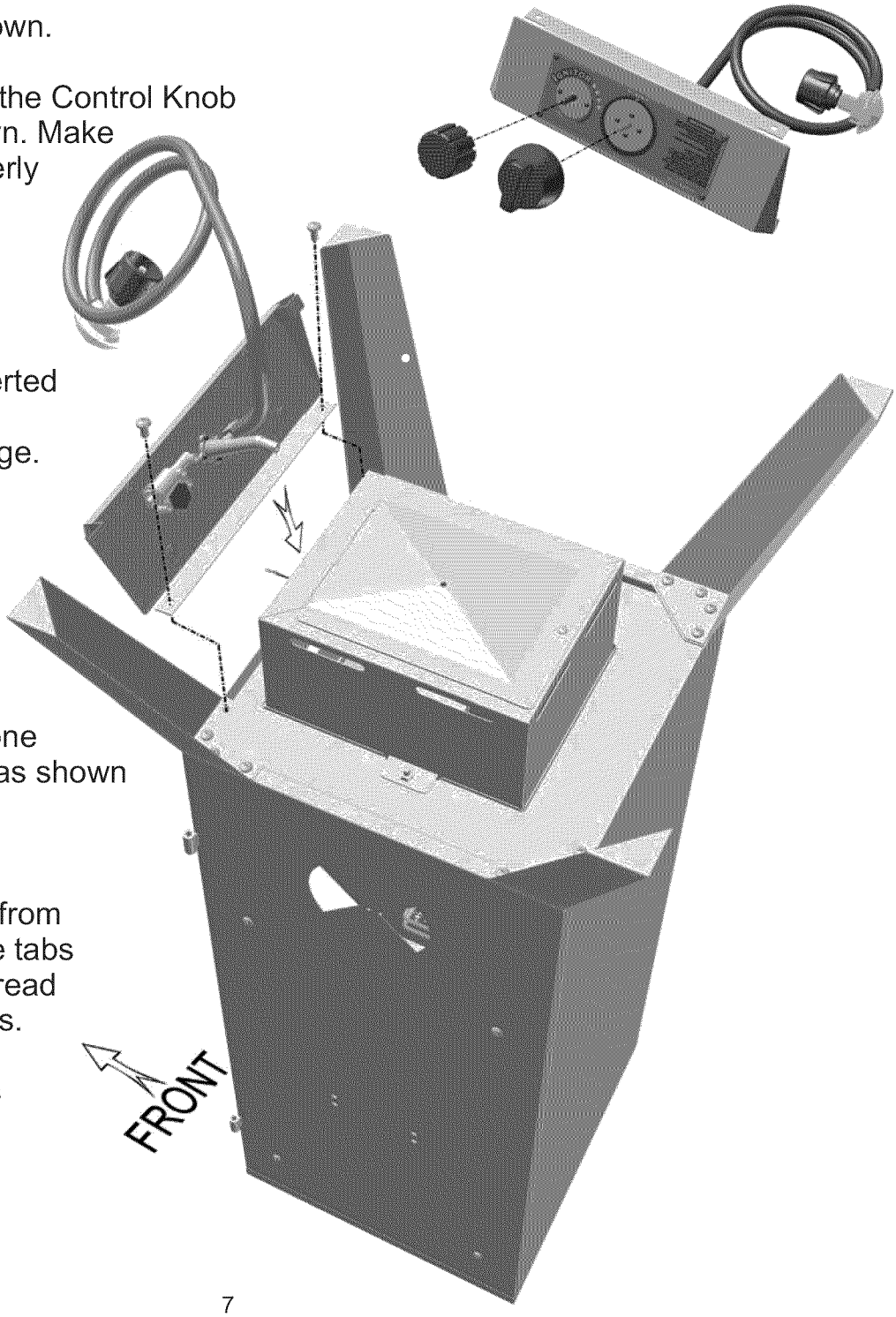
Assembly Step 4

Locate these parts:



Tools needed:

1. Leave the cabinet upside down.
2. Attach the Ignitor Knob and the Control Knob to the control panel as shown. Make sure the Control Knob properly seats on the keyed shaft.
3. Line up the control panel as shown.
4. The HVR stem must be inserted into the venturi as shown in *Figure 1* on the following page.
5. When sliding the control panel into place, make sure the tabs capture the legs as shown in *Figure 2* on the following page.
6. Connect the ignitor wire to one of the prongs on the ignitor as shown in *Figure 2* on the following page.
7. Insert the 2 remaining bolts from Hardware Bag A through the tabs on the Control Panel and thread them into the mounting holes.
8. Firmly tighten all of the bolts and nuts.
9. Carefully turn the smoker upright onto its legs.



Assembly Step 4 - Continued

NOTE: Instructions are repeated from the previous page.

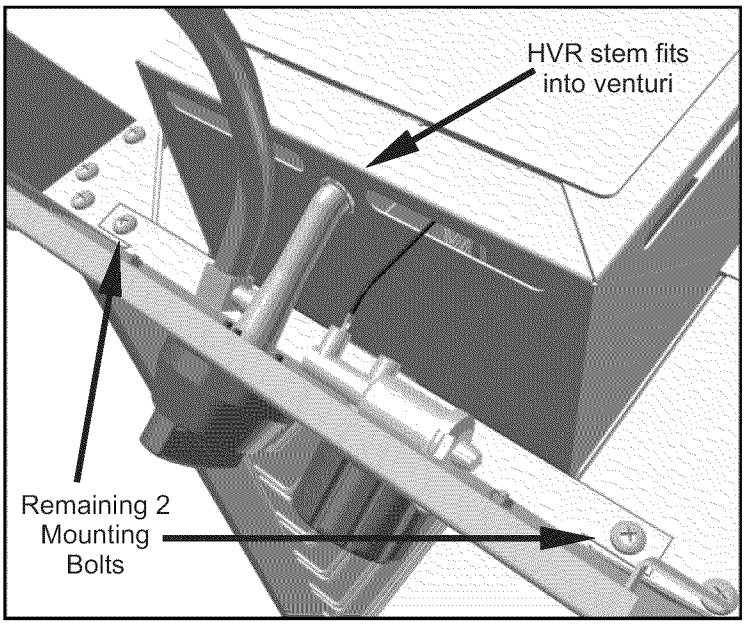


Figure 1

The HVR stem must be inserted into the venturi as shown.

Insert the 2 remaining bolts from Hardware Bag A through the tabs on the Control Panel and thread them into the mounting holes.

Be sure the control panel mounting tabs are on top of the legs as shown.

IMPORTANT: The HVR stem must seat properly into the venturi. Improper installation may cause fire outside the smoker.

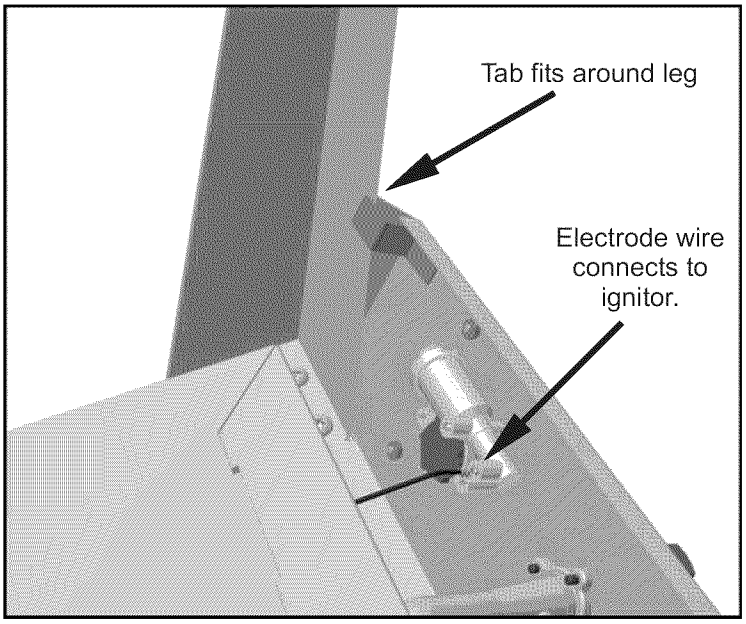
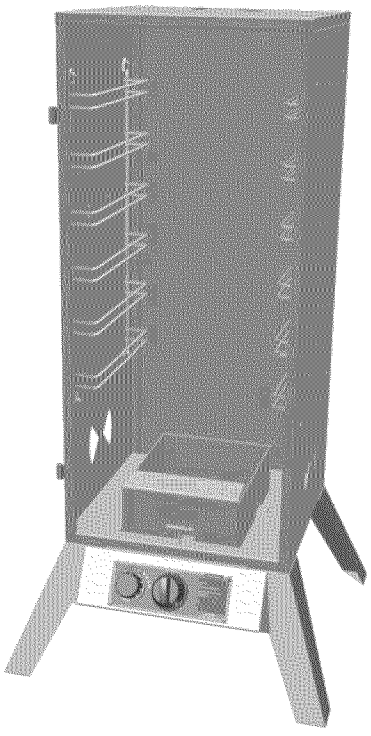


Figure 2

IMPORTANT: When sliding the control panel into place, make sure the tabs capture the legs as shown.

Connect the ignitor wire to one of the prongs on the ignitor as shown.

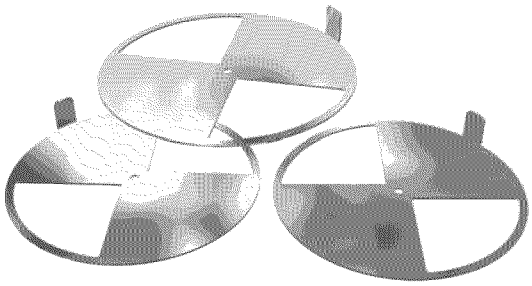
Once all bolts are firmly tightened, carefully turn the smoker upright onto its legs. At this point, your smoker should resemble this illustration:



Assembly Step 5

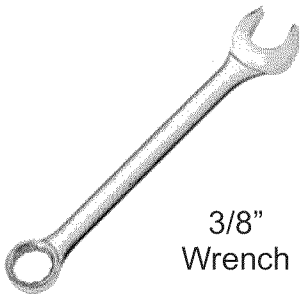
Locate these parts:

3 Damper Plates



Tools needed:

Phillips Head Screwdriver



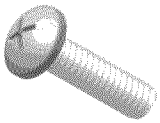
3/8" Wrench

Hardware:

HARDWARE BAG B

10-24 Nuts
3 Required

10-24 Lock Washers
3 Required



10-24 x 5/8" Bolts
3 Required

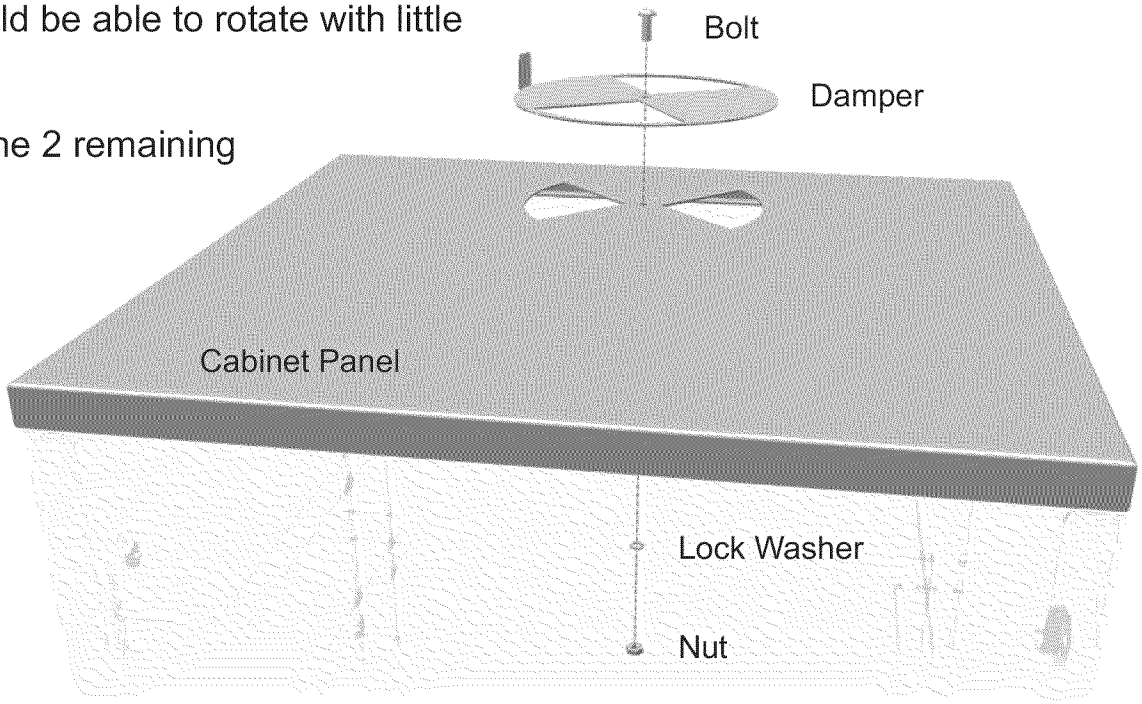
1. Set one damper plate on top of the cabinet and line it up with the corresponding "butterfly" holes.

2. Insert a bolt from the top through the center hole.

3. From the bottom side, place a lock washer and nut on the bolt as shown.

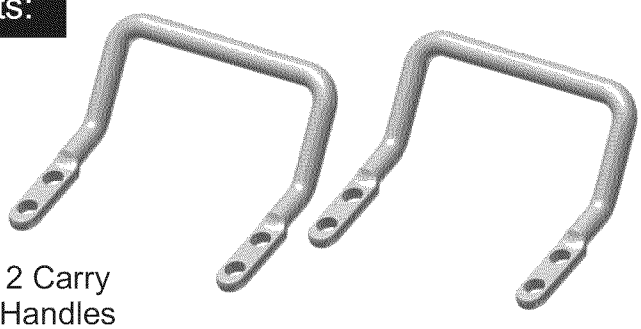
4. Thread the nut just tight enough to keep the damper plate snug. It should be able to rotate with little resistance.

5. Repeat steps for the 2 remaining side dampers.



Assembly Step 6

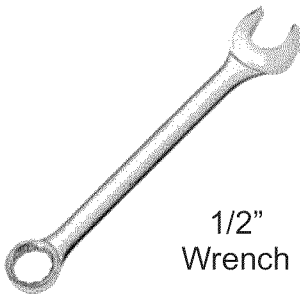
Locate these parts:



2 Carry Handles

Tools needed:

Phillips Head Screwdriver



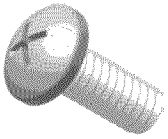
1/2" Wrench

Hardware:

HARDWARE BAG C

5/16-18 Nuts
8 Required

5/16 Lock Washers
8 Required



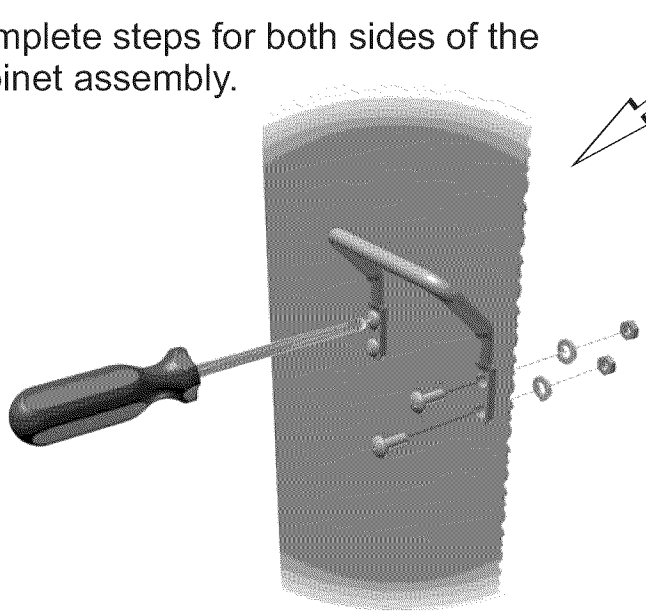
5/16-18 x 3/4" Bolts
8 Required

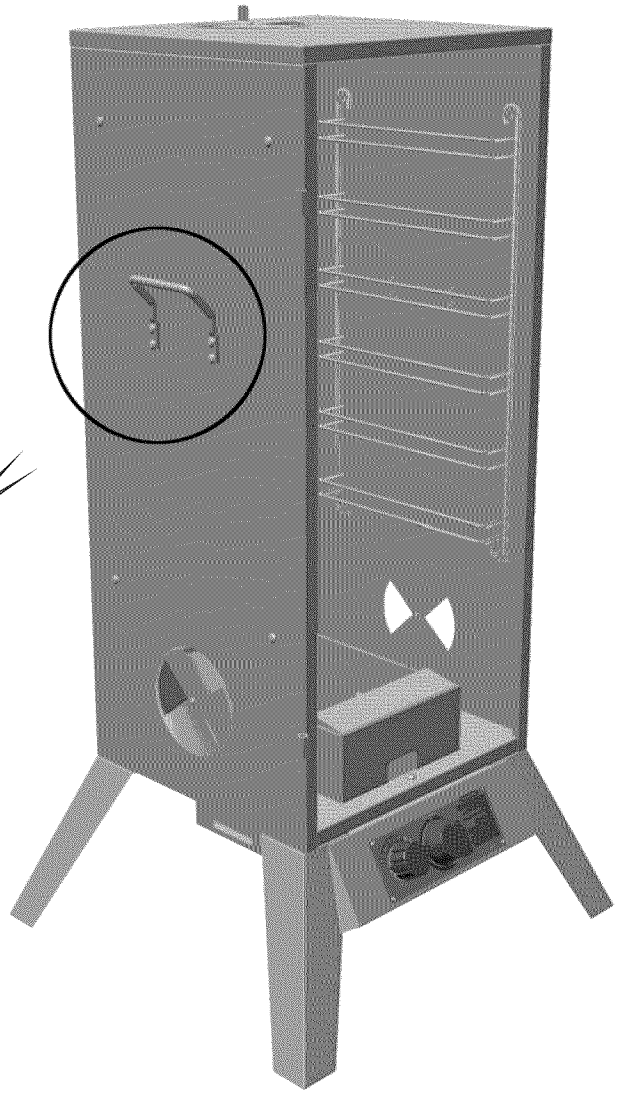
1. Line up the carry handle with the corresponding holes on the side of the cabinet as shown. The handles must be positioned upright with the bolt holes on the bottom as shown.

2. Insert the bolts from the outside and thread the lock washers and nuts from the inside of the cabinet.

3. Firmly tighten the nuts.

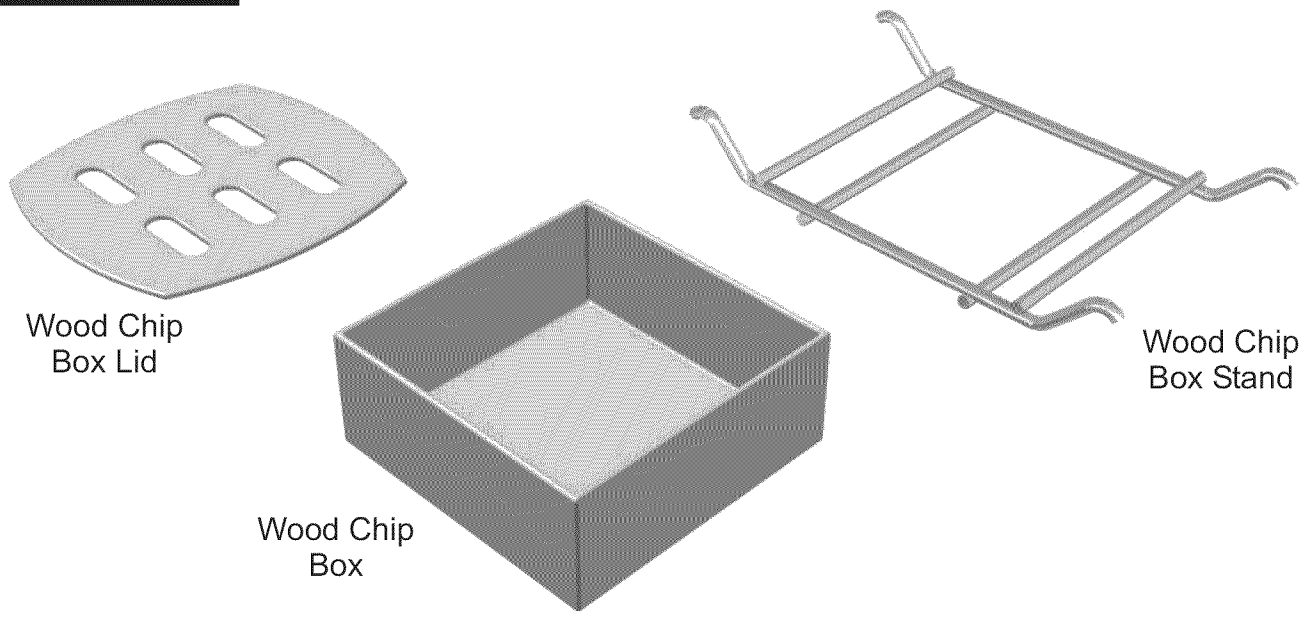
4. Complete steps for both sides of the cabinet assembly.





Assembly Step 7

Locate these parts:

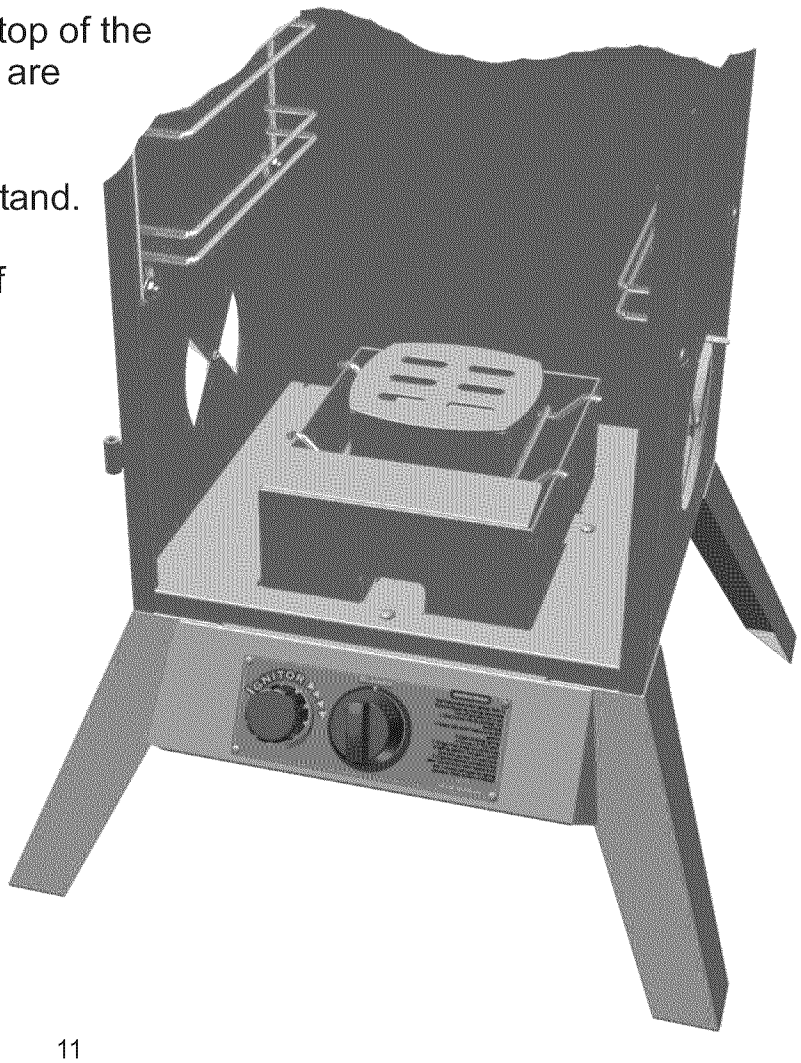


No tools or hardware are required for this step.

1. Position the Wood Chip Box Stand on top of the Burner Chamber box as shown. There are notches for the stand to rest in.

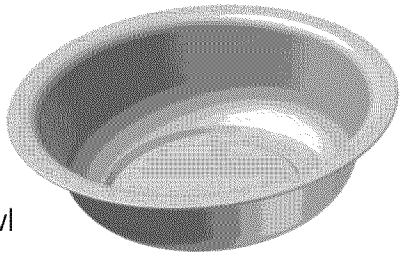
2. Set the Wood Chip Box on top of the stand.

3. Place the Wood Chip Box Lid on top of the Wood Chip Box.

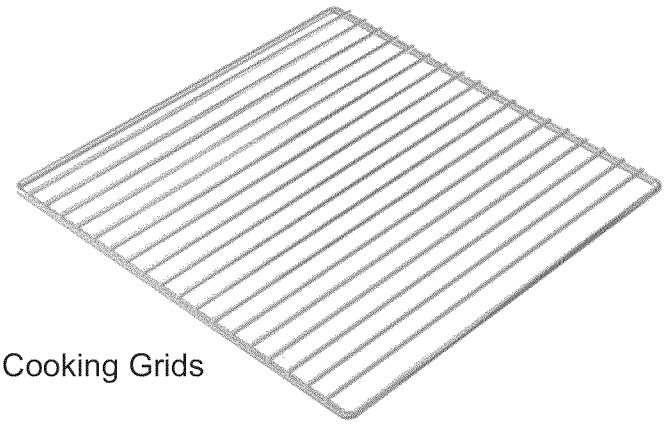


Assembly Step 8

Locate these parts:



Water Bowl

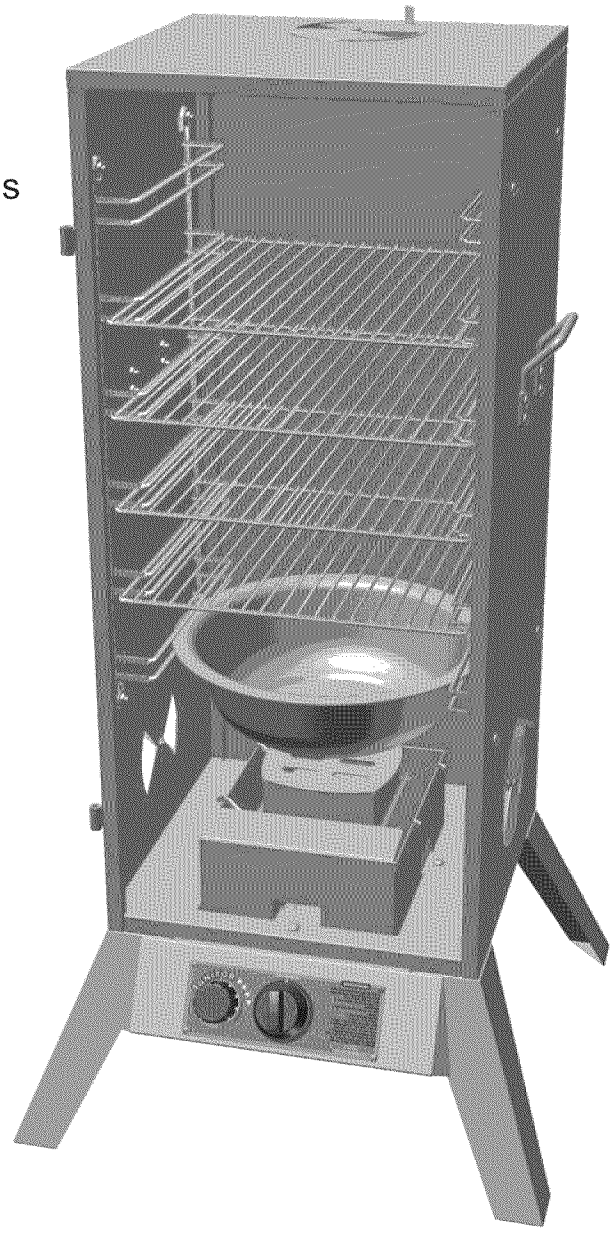


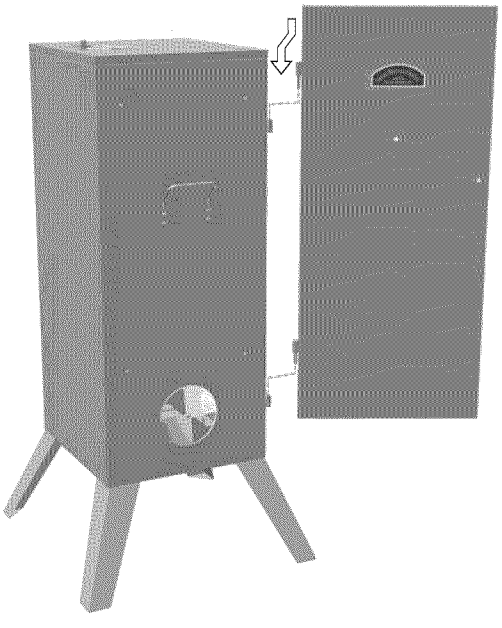
4 Cooking Grids

No tools or hardware are required for this step.

1. Slide the water bowl into the lowest rack position as shown.

2. Insert the cooking grids into any of the remaining rack positions as desired. Do not insert a grid directly over the water bowl - the bowl will restrict heat distribution. For best results, the grid wires should run front to back as shown.





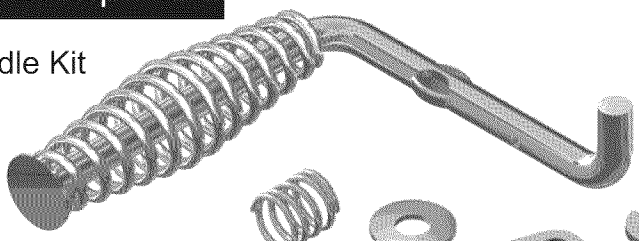
3. Re-mount the door panel by sliding the door's hinge pins into the cabinet's hinge seats.

Assembly Step 9

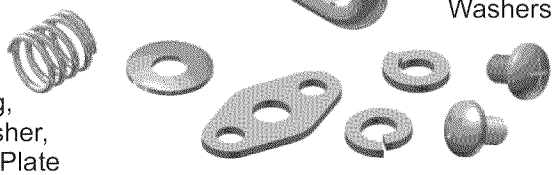
Locate these parts:

HARDWARE BAG (D)

Door Handle Kit



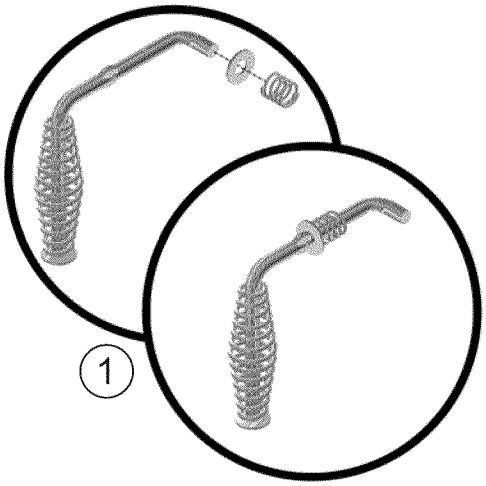
1/4-20 x 3/8" Bolts and 1/4-20 Lock Washers (2 ea)



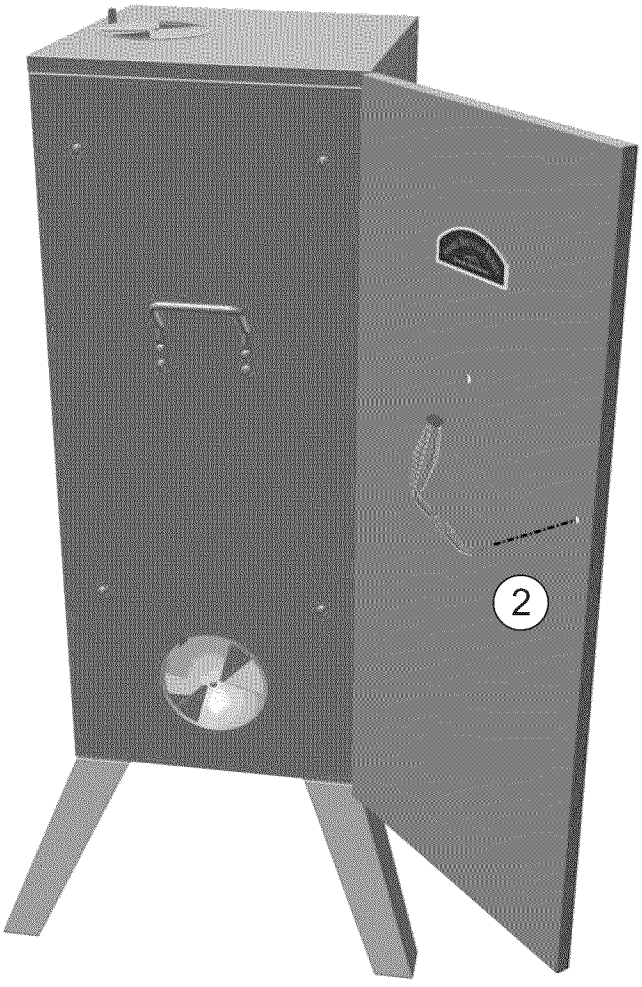
Handle Spring, Handle Washer, Mounting Plate

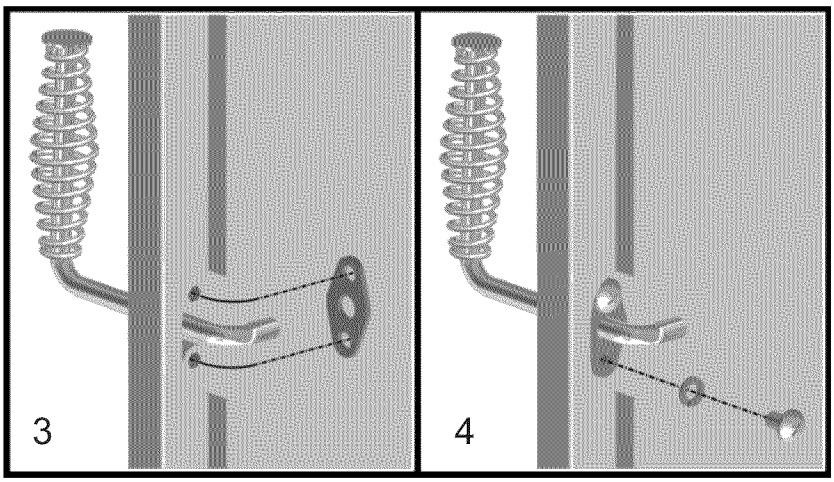
Tools needed:

Phillips Head Screwdriver



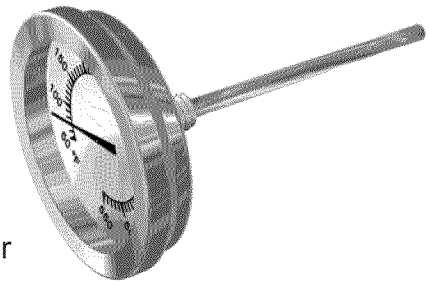
1. Slide the handle washer onto the end of the door handle, followed by the handle spring as shown.
2. Feed the door handle into the hole through the front of the door panel.
3. From the back side of the door panel, insert the mounting plate over the end of the handle as shown.
4. With lock washers placed on the bolts, insert the bolts through the mounting plate, into the pre-threaded mounts and firmly tighten the bolts.





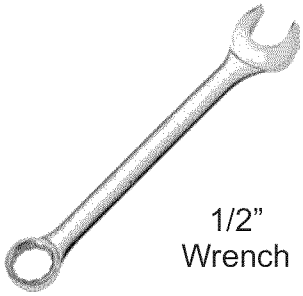
Assembly Step 10

Locate these parts:



Heat Indicator

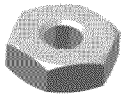
Tools needed:



1/2" Wrench

Hardware:

HARDWARE BAG E



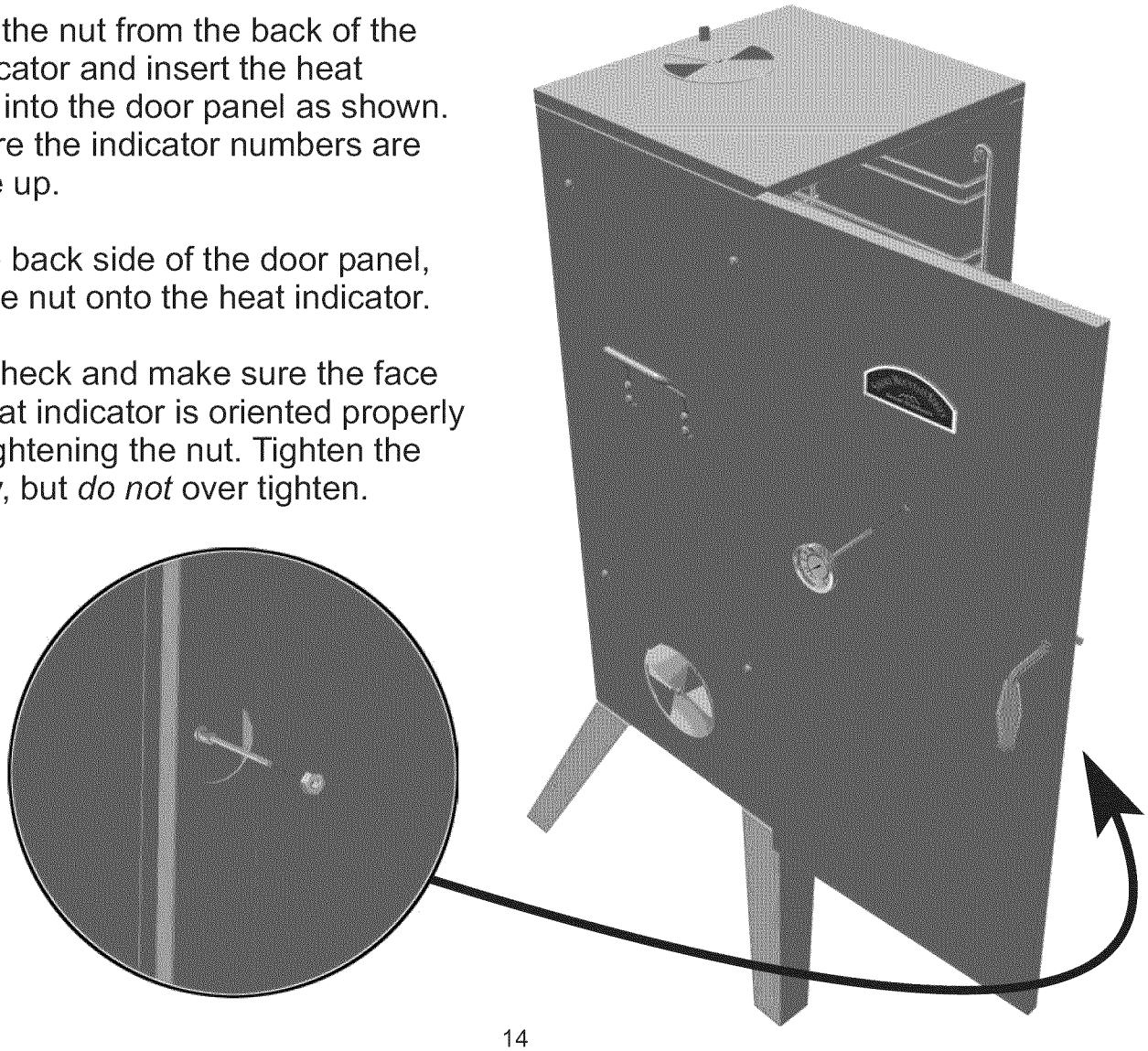
5/16-18 Nut
1 Required

NOTE: the nut is already threaded to the back of the heat indicator and must be removed for assembly.

1. Remove the nut from the back of the heat indicator and insert the heat indicator into the door panel as shown. Make sure the indicator numbers are right side up.

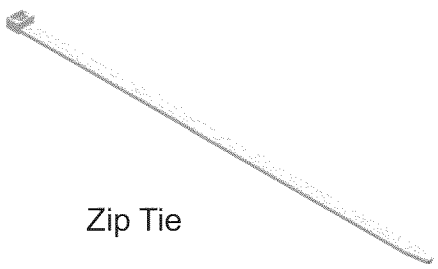
2. From the back side of the door panel, thread the nut onto the heat indicator.

3. Double check and make sure the face of the heat indicator is oriented properly before tightening the nut. Tighten the nut firmly, but *do not* over tighten.

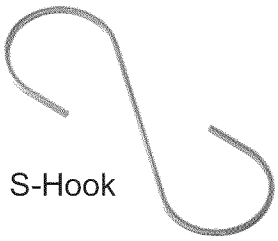


Assembly Step 11

Locate these parts: HARDWARE BAG (F)

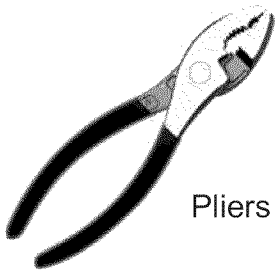


Zip Tie



S-Hook

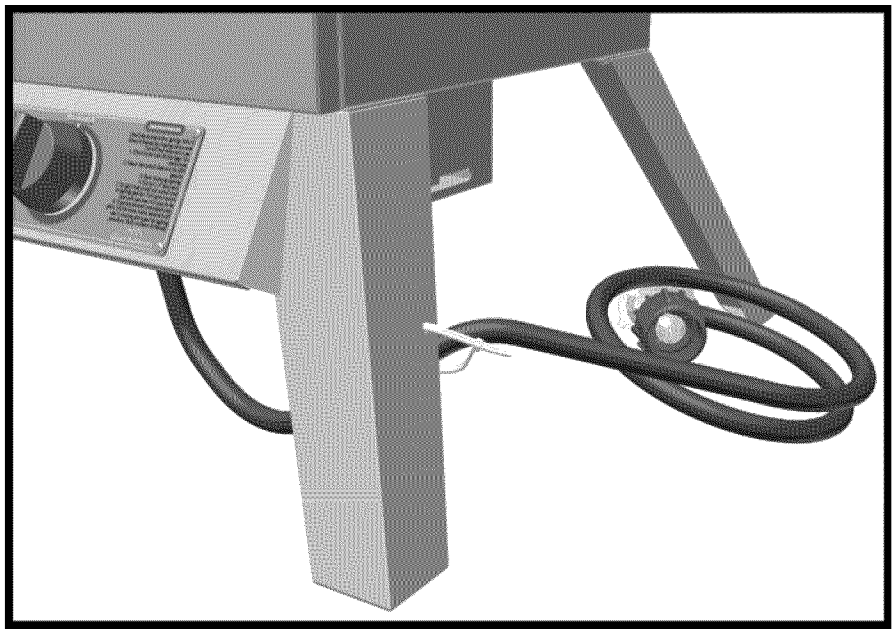
Tools needed:

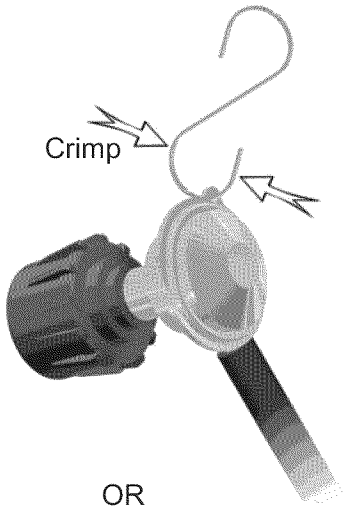


Pliers

Using the zip tie, secure the hose to the front leg as shown. Do not pull the zip tie tight - leave it just loose enough so that the hose can be adjusted if needed.

Tying the hose to the leg helps prevent the hose from coming into contact with the hot burner chamber. Inspect the installation underneath the smoker to ensure that the hose is not rubbing any portion of the burner chamber.



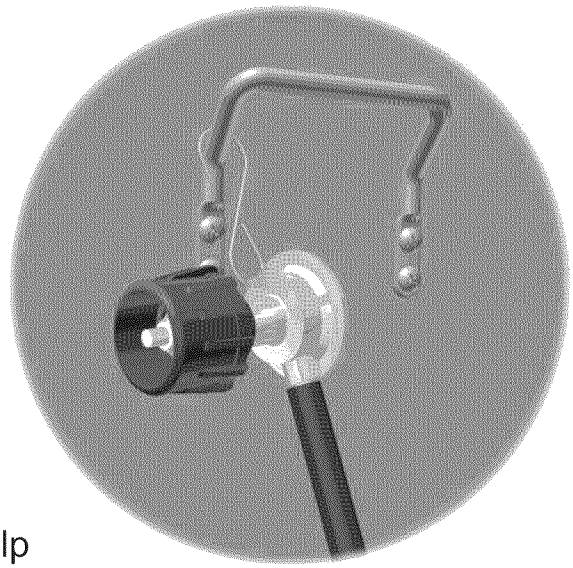


OR

1. Place one end of the S-Hook around the regulator neck or through the eyelet as shown.

2. Using a set of pliers, crimp the S-Hook securely to the HVR so that it can not be removed from the HVR.

3. When an LP tank is not attached to the smoker, use the S-Hook to hang the HVR from the carry handle on the side of the smoker. This will help prevent dirt and other particles from plugging the end of the HVR.



Assembly is now complete! Please follow all instructions and safeguards on the following pages for connecting the LP tank.

Connecting the LP Tank

⚠ WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE, AND / OR INJURY.

1. The knob on the LP tank must be closed. See that the knob is turned clockwise to a full stop.

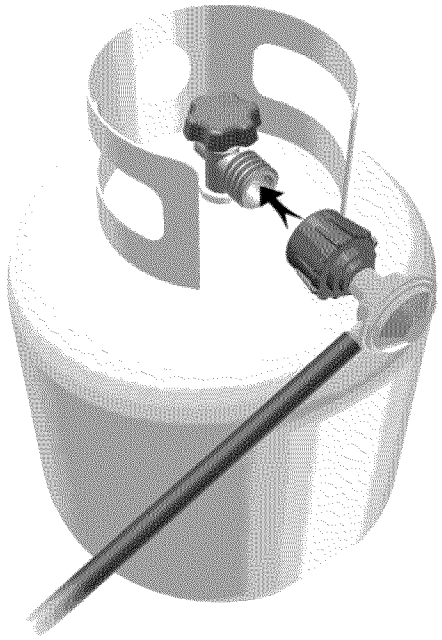
2. Check that the control knob on the smoker is turned off.

3. Remove the protective cap from the LP tank valve and coupling nut, if present.

4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care - do not cross thread the connection.

5. Hand tighten the coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.

CAUTION: In the connection process, the HVR side of the connection will seal on the back check in the valve, resulting in a slight resistance. The connection requires about one-half to three-quarters additional turn to complete the connection.



⚠ Any fuel supply cylinder used must be constructed and marked in accordance with specifications for propane cylinders of the U.S. Department of Transportation (DOT) CFR 49, or CAN/CSA B339. The appliances is to be used only with the 20 pound, vertical standing vapor withdrawal type tank.

⚠ **(A) Do not store tanks under or near the smoker.**

⚠ **(B) Never fill tanks more than 80% full.**

⚠ **If instructions A and B above are not followed exactly, a fire causing death or serious injury may occur.**

This smoker is designed to operate on LP (Liquefied Propane) gas only.

The 20 lb LP cylinder used with this smoker must conform to the following requirements.
Diameter- 12" (30.5cm)
Height 18" (45.7cm)
With a maximum capacity of 20 pounds
The gas cylinder used must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

⚠ **The instructions stated on gas cylinder tanks have to be followed when filling or transporting tanks. Failure to do so could result in problems relating to overfilling, excessive venting release of gas and to regulator freezing.**

Do not allow dirt or foreign material to get into or onto tank connection when it is not attached to the fuel supply system. Use the protective cap provided.

Connecting the LP Tank - Continued

⚠ WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE, AND / OR INJURY.

Cylinders must be filled before initial use. All handling, transport, filling and storage of LP gas cylinders must be in accordance with *NFPA 58 Storage and Handling of Liquid Petroleum Gases, or CAN/CGA b149.2 Propane Installation Code.* Cylinders must be suitably tied down during transport. Do not place any other items on top of cylinders at any time. Cylinders are not to be exposed to excessive temperatures or high heat.

If there is a question on the identity of your unit and of the type of fuel to be used, please look on the data plate. Units are factory equipped for use on only one type of fuel. These units cannot be, and should not be used on other type of fuels. Doing so can cause severe damage to the unit and the installation area and the added risk of serious injury. Any attempt to operate these smokers on fuels for which they are not design certified voids the manufacturer's warranty.

Gas Tank outlet must have Type 1 gas connection termination in order to mate with gas hose provided with smoker.

The pressure regulator and hose assembly supplied by the manufacturer with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

The regulator/hose assembly should be handled carefully to prevent contamination by foreign objects and dirt. The assembly should be inspected before use and any dirt or contamination should be wiped off. In order to insure proper operation, any replacement of the fuel tank regulator assembly has to be done with parts authorized by the smoker manufacturer.

This unit is not to be utilized with a non-self-contained LP-gas supply system

⚠ **Valve/pressure regulators are factory set to the correct operating pressures. No attempts should be made to adjust these settings!**

Checking for Leaks

After all connections are completed, check all connections and fittings for leaks with a soap solution.
- With all valves closed, apply the leak check solution (50/50 mix of dishwashing detergent and water) to all gas carrying connections and fittings.
- Open tank valve.

Presence of bubbles at areas of wet solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the valve and repair the leak or replace the defective part. Do not use the smoker until all leaks are corrected.

When setting up the smoker and tank, it is recommended to have the tank and smoker on a line perpendicular to the wind direction.

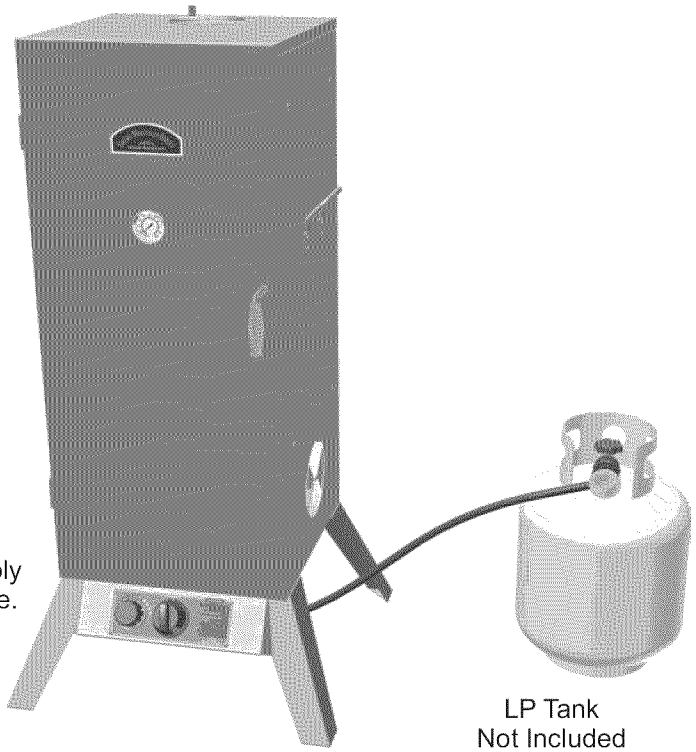
The gas hose/regulator assembly should be totally extended to the maximum distance so that the hose is straight and the tank is as far from the smoker as it can be.

LP tanks are intended for operation in the upright position only.

Care should be taken to protect the fuel supply hose from damage from either foot or vehicle traffic.

If the appliance is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.

Storage of the appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance.



LP Tank
Not Included

Operating Instructions

Pre-Use Procedures

Your smoker has been packaged with a retail store level point-of-purchase label that hangs on the front of the door panel. This label must be removed before use. To remove the label, simply cut or tear along the indicated line and pull the top portion of the label from behind the name plate.

Before you cook food in your smoker, it is important to "season" your smoker. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability, and overall performance. This is also referred to as the "break-in" process.

If your smoker requires any touch-up paint on the inside of the cabinet, the only time you should apply paint to the inside is before the seasoning process. Paint should not be applied to the interior of your smoker after your smoker has been used. Paint toxins may contaminate your food. However, if paint becomes necessary after use, see the section in this manual concerning After Use Care and Maintenance.

To season your smoker, simply use it as you normally would; only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual.

Using your desired flavoring woods, marinades, and charcoal, burn your smoker at low temperature (around 125°F) for 45-60 minutes. Let the smoker cool, and clean out the used charcoal, water, and wood.

If your heat indicator seems to be out of calibration, you can adjust the calibration by following the procedure described in the maintenance section on page 24.

Once seasoning is complete, your smoker's interior will have a durable, seasoned coating.

Adding Water

To add water before cooking, simply remove the water bowl and fill it with water up to 1" below the rim. Then replace the bowl to the bottom of the rack.

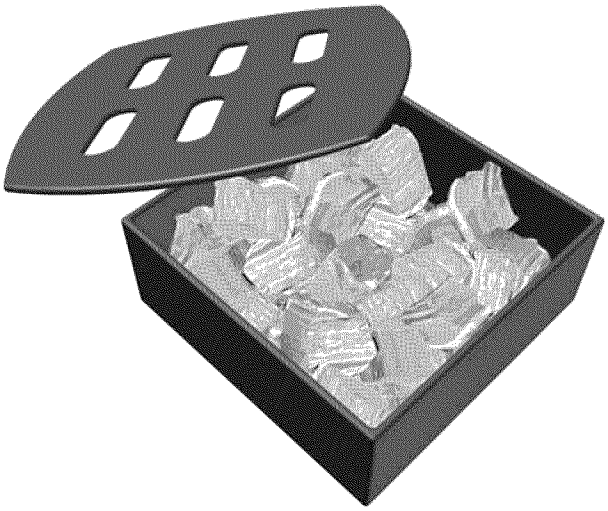
To add water while the smoker is hot, DO NOT pull the water bowl out beyond the rack.

Cooking Tip:

- ☞ Line the water bowl with aluminum foil before each use. This will make it easy to clean and help your water bowl last longer.
- ☞ To make adding water easier and safer, use a **clean** watering can with a long spout.

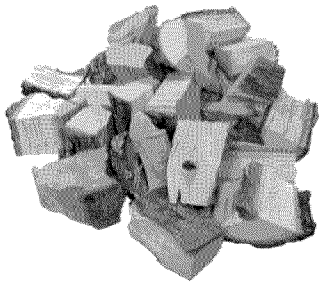
Adding Wood / Charcoal

To add wood chips before cooking, simply fill the wood chip box with your choice of flavoring hardwood chips. The amount and type of wood you use is entirely up to you. One full box is typically enough for several hours of smoking. Once the box is filled, place the lid on top of the box and set the box in the smoker.



To add wood chips while cooking, we recommend using tongs or long handled pliers to remove the box lid and to place the pieces into the wood chip box without removing the box. It is not recommended to remove the wood chip box while the smoker is in operation.

CAUTION! : The wood chip box and lid get very hot. Avoid handling them while in use. Always wear protective oven mitts when handling hot components.

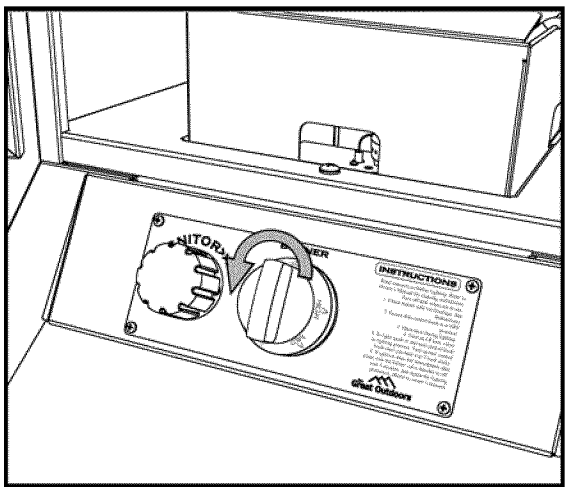


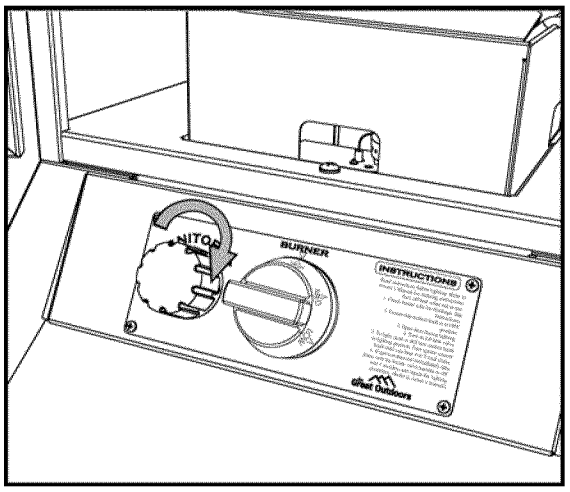
Cooking Tip – Flavoring wood:

- Small wood chips work best inside the wood chip box.
- Use dry hardwoods such as hickory, pecan, apple, cherry, or mesquite.
- Most fruit or nut tree woods produce excellent smoke flavoring.
- Do not use resinous woods such as pine or plywood. These usually produce unpleasant flavoring.
- Let your taste be your guide – experiment with different types and quantities of wood chunks, chips, or sticks. You can even mix woods.
- To produce more smoke and to prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 20 minutes, or wrap the chips in perforated aluminum foil.
- Most smoke flavoring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.

Lighting Procedure

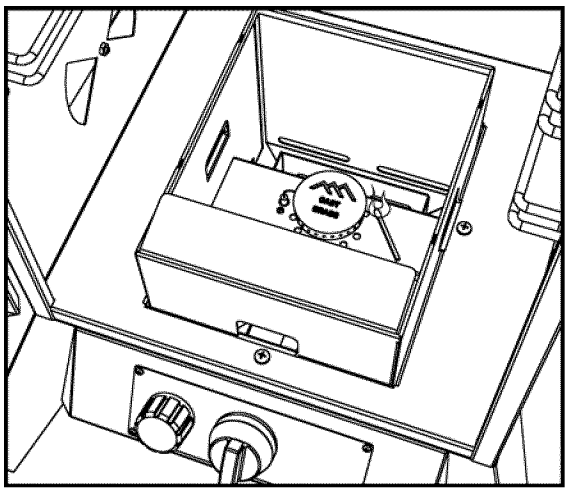
Ignitor Lighting System:





1. Check all connections for leaks using the "soapy water" test as explained on page 17.
2. Open the smoker cabinet door.
3. Check for any blockage to the venturi tube or burner. Remove any foreign objects or matter.
4. Be sure the burner control knob is in the "OFF" position.
5. Open the LP cylinder valve 1 ½ turns by turning counter-clockwise.
6. To light unit with the rotary ignitor, push in and turn the burner control knob counter-clockwise to the high setting.
7. Immediately rotate the ignitor knob clockwise until you hear it click several times (you should see a small spark jumping from the end of the electrode rod to the side of the burner). If the burner doesn't light within 3 to 5 seconds, turn the burner control knob off and wait five minutes before repeating the steps again. If burner still fails to light try match lighting the smoker using the instructions noted below.
8. Once the burner is lit, then close the door to allow heat to accumulate. The dampers can then be adjusted to the desired setting to allow proper air flow and combustion. Damper adjustment tips are listed on the next page.

Match Lighting:



1. Repeat steps 1 thru 5 of the Ignitor Lighting System above.
2. Remove the Wood Chip Box and its stand from inside the smoker. Light a paper match and drop it into the burn chamber, making sure it falls next to the brass burner. Quickly turn the control knob to the light position. If the burner does not light within 4 or 5 seconds, turn the control knob off, wait 5 minutes, and repeat the process.

Cooking Tip – Damper Adjustments:

- For better performance, rotate the smoker to where the front or back of the cabinet is facing the wind. This allows the adjustment of the dampers to be more effective and accurate.
- The dampers should never be fully closed.
- Opening a side damper allows more oxygen to be consumed by the fire, fueling the flames and causing an increase in temperature.
- Opening the top damper helps to exhaust both the heat and smoke.
- The key to effective smoking is to watch your heat indicator on the door and adjust the dampers accordingly.
- Temperature maintenance is best controlled by different damper adjustment configurations.

Shutting the Smoker Off

CAUTION: The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It may be necessary to use protective gloves.

- Turn the burner control knob off by pushing in and rotating clockwise. The burner flame should then go out.
- Turn off the LP cylinder valve by turning the knob clockwise until it stops.
- Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage. Please see page 24 for proper storage procedures and the important warnings and safeguards on pages 1 and 2.

Cooking Instructions

IMPORTANT: Before each use, clean and inspect the hose and the connection to the LP cylinder. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced before the smoker is used. Refer to the "leak test" instructions in the LP Tank connection portion of this manual.

- Fill the wood chip box with flavoring wood chips and place the box inside the smoker as instructed in the assembly section of this manual. Refer to the section that explains flavoring wood for recommended use of flavoring wood.

- Place the water bowl inside the smoker in the lowest rack position as explained in the assembly section of this manual. Carefully fill the water bowl with water or marinade up to 1 inch below the rim. A full bowl will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the water bowl.

- Insert or adjust the cooking grids in to the desired rack positions. For better access to the food with tongs or spatulas, make sure the grid wires run front to back as explained in the assembly section of this manual.

- You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages of this manual. The heat from the burner will allow the wood chips to burn, causing the flavoring smoke to accumulate. Adjust the dampers to control the heat.

- Place the food on the cooking grids in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.

- Smoking for 2 to 3 hours at the ideal constant cooking temperature of 225° to 250° F will get the best results. This temperature is according to the heat indicator mounted on the front of the smoker. For more tender and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.

- Check water level periodically and add water if low. For best results and to retain heat, avoid opening the door of the smoker while in use. When the door must be opened, only open it briefly. The smoker will quickly resume cooking temperature after the door is closed.

- Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.

Lloyd's Temperature Chart

Here is a chart for measuring properly cooked meat temperature:
(USDA standard)

Ground Meat & Meat Mixtures	
Turkey, Chicken	165°F
Veal, Lamb	160°F
Beef, Pork	160°F
Fresh Beef	
Medium Rare	145°F
Medium	160°F
Well Done	170°F
Fresh Lamb	
Medium Rare	145°F
Medium	160°F
Well Done	170°F
Fresh Veal	
Medium Rare	145°F
Medium	160°F
Well Done	170°F

Poultry	
Chicken, whole	180°F
Turkey, whole	180°F
Breasts, roast	170°F
Thighs, wings	180°F
Duck and Goose	180°F
Fresh Pork	
Medium	160°F
Well Done	170°F
Ham	
Fresh (raw)	160°F
Pre-Cooked	140°F
Fish	
(Cook until opaque and flakes easily)	

Note:
These temperatures are measured with a *meat probe thermometer*. The heat indicator on the door of the smoker is not an accurate *meat temperature* reading.

After Use Safety and Maintenance

⚠ WARNING

- ⚠ Use caution when lifting and moving the smoker to avoid strains or back injury. 2 people are recommended to lift or move the smoker.
- ⚠ DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present. Keep the area around the smoker clear and free of combustible materials and vapors.
- ⚠ DO NOT store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- ⚠ DO NOT allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- ⚠ DO NOT leave hot ashes unattended until the smoker cools completely.
- ⚠ This smoker becomes extremely hot - allow the smoker to cool completely before handling. If you must handle the smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components.
- ⚠ Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
- ⚠ If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a noncombustible container.

Care and Maintenance

CAUTION : All care and maintenance procedures are to be performed only while the smoker is turned off and cooled.

Clean the water bowl and cooking grids with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water bowl and cooking grids lightly with cooking oil or cooking spray.

Frequently check and clean the venturi and burner for insects and insect nests. A clogged tube can lead to fire outside the smoker. Also make sure the smoker does not have any foreign objects obstructing the flow of combustion and ventilation air.

If your heat indicator seems to be out of calibration: Remove the heat indicator from the door of the smoker by loosening and removing the mounting nut from the inside. There is a second nut mounted on the back of the heat indicator that can be turned to adjust the heat indicator needle. Set the needle to the current outdoor ambient temperature and re-mount the heat indicator to the door of the smoker.

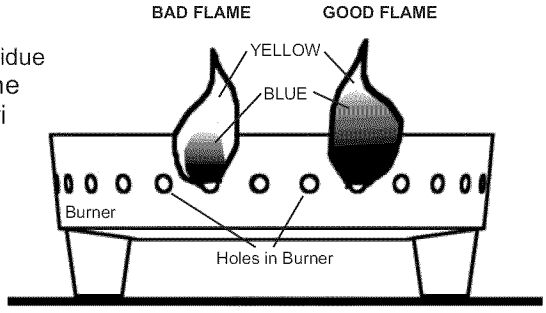
To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the smoker. Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray.

If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.

NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.

When an LP tank is not connected, and to help prevent dirt or other foreign particles from clogging the HVR, hang the end of the HVR hose from the side handle using the supplied S-hook.

Inspect the flames at the burner by looking through the front access hole. A good flame should be blue with a yellow tip up to 1" in length. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the burner. Try cleaning the burner surface and the holes to improve the flames. Bad flames may also be caused by poor HVR-to-venturi attachment. Always let the smoker cool before cleaning or checking the assembly.



FLAME CHECK

To protect your smoker from weather, always keep your smoker covered while not in use.

To obtain replacement parts or accessories, call our toll-free customer service line: 888-869-5454

Manufacturer's Limited Warranty

The Great Outdoors® Smoky Mountain Series™ smoker is guaranteed against broken or damaged parts at the time of purchase. The cast brass burner is guaranteed for 10 years. All other parts carry a 1-year limited warranty except the water bowl, which is guaranteed to be free of defects for 90 days. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post ONLY). Any special handling charges (i.e. Second Day, Overnight, etc.) Will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service. This service is available by calling toll free 888-869-5454, 8:00am to 4:30pm central time, Monday through Friday.

This warranty may give you specific legal rights that vary by state.

the Great Outdoors® Grill Company

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- A CFM Company -

www.gogrills.com

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Patents Pending
USA 1998-2002

Part number: AZ001127
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